



M.V. CENTURY

DETAILS OF INSPECTION VIOLATIONS AND STATEMENT OF CORRECTIVE ACTION

NO. LOCATION

ITEM No 1 - LIDO - POTWASH

DEFICIENCY: THE TEMPERATURE IN THE SANITIZING SINK WAS MEASURED AT 165°.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER INCREASING AND KEEPING THE TEMPERATURE ALWAYS TO 170° C.

ITEM No . 2 - FOOD SERVICE GENERAL-LIDO

DEFICIENCY: RECESSED GROUTING WAS NOTED AROUND THE DRAIN AREAS.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER CEMENTING AGAIN ALL THE LOCATIONS WITH DRAIN AREAS ALL OVER THE MINI GALLEY -LIDO.

ITEM No. 3 - LIDO - DISHWASHER

DEFICIENCY: LIGHT CONDENSATION BUILDUP WAS NOTED AT THE BASE OF THE WAREWASHER ABOVE THE EXIT COMPARTMENT.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER INCREASING THE EXHAUST FAN CAPACITY, SO THE STEAM PRODUCED FROM THE MACHINE NOT TO REMAIN ON THE CEILING, BUILDING UP CONDENSATION.

ITEM No. 4 - POTABLE WATER

DEFICIENCY: THE BUNKER ANALYZER RECORDED WAS OUT OF CALIBRATION. MANUAL HOURLY TESTING WAS BEING CONDUCTED.

CORRECTIVE ACTION TAKEN: THE MANUAL HOURLY TESTING CONTINUED AS IT WAS AND A P.O. # 53008710-CN1 HAD BEEN CREATED BEFORE THE SANITATION INSPECTION FOR INSTALATION-CALIBRATION OF TWO NEW ANALYZERS.

ITEM No. 5 - MAIN GALLEY / COLD PANTRY

DEFICIENCY: THE SEALANT ON THE BACK PLATE OF THE SLICER WAS PEELING MAKING THE AREA DIFFICULT TO CLEAN.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED BY REMOVING THE PREVIOUS SEALANT AND PLACING A NEW MATERIAL.

ITEM No. 6 - BAKERY

DEFICIENCY: NUMEROUS PREVIOUSLY CLEANED SHEET PANS WERE FOUND SOILED WITH FOOD RESIDUE AND READY FOR USE AS CLEAN.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER CLEANING ALL SHEET PANS AND EXTRA ATTENTION SHALL BE GIVEN WHILE CLEANING AFTER THE INSPECTION, FOR AVOIDING CREATING THE SAME DEFICIENCY AGAIN.

ITEM No. 7 - CREW GALLEY / POT WASH AREA

DEFICIENCY: THE WATER TEMPERATURE IN THE FINAL RINSE SINK WAS MEASURED AT 167°F. THE SINK WAS NOT IN ACTIVE USE AT THE TIME.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER INCREASING AND KEEPING THE TEMPERATURE ALWAYS TO 170° C.

ITEM No. 8 - STAFF MESS

DEFICIENCY: ONE OF THE SNEEZE GUARDS ON THE SALAD BAR WAS BROKEN MAKING IT DIFFICULT TO CLEAN.

CORRECTIVE ACTION TAKEN: A NEW P.O. # 53008738-CN1 WAS CREATED FOR REPLACING THE BROKEN SNEEZE GUARD AND HAVING SPARE ON BOARD ANOTHER ONE.

ITEM No. 9 - CREW MESS

DEFICIENCY: ONE OF THE RESERVOIRS OF THE SOFT-SERVE ICE CREAM MACHINE WAS SOILED WITH ICE CREAM MIX. THE UNIT HAD BEEN CLEANED AND SANITIZED THE DAY BEFORE.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER CLEANING AND SANITIZING THE ICE CREAM MACHINE AND EXTRA ATTENTION SHALL BE GIVEN WHILE CLEANING AFTER THE INSPECTION, FOR AVOIDING CREATING THE SAME DEFICIENCY AGAIN.

ITEM No.10 - TASTINGS BAR

DEFICIENCY: THERE WAS NO HANDWASHING SINK IN THE FRONT BAR, THE HANDWASHING SINK IS LOCATED IN THE ADJACENT PANTRY. IT WAS STATED THAT THE DOOR TO THE PANTRY IS LEFT OPEN DURING OPERATION. HOWEVER, AT THE TIME OF THE INSPECTION THE BAR WAS OPEN FOR SERVICE AND THE DOOR WAS CLOSED.

CORRECTIVE ACTION TAKEN: A NEW SINK PLACED AT THE FRONT BAR WHERE WAS MISSING.

ITEM No. 11 - TASTINGS BAR

DEFICIENCY: ONE OF THE STAINLESS STEEL PITCHERS USED FOR STEAMING MILK HAD MILK STONE DEPOSITS IN THE BOTTOM.

CORRECTIVE ACTION TAKEN: DEFICIENCY CORRECTED AFTER CLEANING THE STAINLESS STEEL PITCHER USED FOR STEAMING MILK AND EXTRA ATTENTION SHALL BE GIVEN TO ALL THE PITCHERS WHILE CLEANING AFTER THE INSPECTION, FOR AVOIDING CREATING THE SAME DEFICIENCY AGAIN.

(CORRECTIVE ACTION TAKEN FOR EACH DEFICIENCY, REMARKS NOTED DURING SANITARY INSPECTION, PERFORMED ON MAY/03/2003 IN PORT EVERGLADES , FLORIDA ONBOARD THE M.V. CENTURY).